

THREE COURSE MENU • 50•

4:30-6:00PM

CHAPTER I (KINDLY SELECT ONE)

^V ANTIPASTI SALAD

HEIRLOOM TOMATOES/MOZZARELLA
BASIL TUILE/MARINATED ARTICHOKE
BALSAMIC VINAIGRETTE/OLIVE TAPENADE

^G VELVETY TOMATO BISQUE

GUANCIALE CRISPS/FARMHOUSE CHEESE
MICRO CILANTRO

^V FRIED GREEN TOMATO SALAD

PICKLED ONIONS & OKRA
ARTISANAL GREENS/BUTTERMILK DRESSINGS
(OPTIONAL ADD CRAB CAKE SUPPLEMENT • 15 •)

CHAPTER II (KINDLY SELECT ONE)

*^G PAN SEARED SALMON

LOCAL SQUASH RATATOUILLE
POTATO NEST/BRAISED GREENS
SAUCE CHORON

*^G PETITE FILET OF BEEF

TRUFFLE WHIPPED POTATOES
BROCCOLINI/CRISPY PARSNIPS
RED WINE DEMI

* MEDITERRANEAN GRILLED CHICKEN

RED PEPPER TAGLIATELLE PASTA/SPINACH
FOREST MUSHROOMS/BASIL CREAM/ASIAGO

INDEX (KINDLY SELECT ONE)

"THE BLACK FOREST"

DARK CHOCOLATE CAKE

SPIKED CHERRIES/TONKA BEAN CREAM

"CEREAL MILK" PANNA COTTA

BLACKBERRY/CEREAL CRUMBLE

STRAWBERRY POWDER

PASSIONFRUIT-CHOCOLATE



"V" DENOTES A VEGETARIAN OPTION

"G" DENOTES A GLUTEN FREE OPTION

"* " THESE ITEMS ARE SERVED RAW
OR UNDERCOOKED, OR CONTAIN
(OR MAY CONTAIN) RAW OR UNDERCOOKED
INGREDIENTS. THE CONSUMPTION OF RAW OR
UNDERCOOKED MEATS, POULTRY, SEAFOOD,
SHELLFISH, OR EGGS MAY INCREASE YOUR RISK
OF FOODBORNE ILLNESS.